










## Sopas / Soups

<b>Creme de cenoura bio e caju torrado</b>  	9
<i>Organic carrot soup with toasted Cashew nuts</i>	

## Entradas e saladas / Starters and salads

<b>Salada de camarão, cenoura bio picante, abacate e tobiko wasabi</b>	19
<i>Shrimp salad, spicy bio carrot, avocado and tobiko wasabi pearls</i>	
<b>Legumes e húmus com sésamo torrado</b>  	½ 9 17
<i>Organic vegetable salad and homemade roasted sesame hummus</i>	
<b>Abóbora, beterraba, couve-roxa bio e sementes de girassol</b>  	½ 8 15
<i>Roasted pumpkin, beetroot, organic red cabbage and sunflower seeds</i>	
<b>Pica Pau de camarão de Moçambique com alho e piri piri</b> 	18
<i>Mozambican shrimp “Pica Pau” with garlic and “piri piri”</i>	
<b>Pica Pau do Lombo</b> 	16
<i>Tenderloin bites “Pica Pau” with mustard sauce</i>	
<b>Salada César com frango ou camarão</b>	15
<i>Caesar salad with chicken or shrimps</i>	

## Pratos principais / Main courses



<b>Spaghetti ou fettuccini com molho de tomate ou bolonhesa</b> 	½ 9 17
<i>Spaghetti or fettuccini bolognese or tomato sauce</i>	
<b>Hamburguer de novilho premium, bacon de peru fumado e cheddar 15 meses</b>	22
<i>Prime beef hamburger, smoked turkey bacon and 15 month old cheddar cheese</i>	
<b>Sanduíche Cub</b>	13
<i>Club sandwich</i>	

Preços em Euros com IVA incluído / Prices in euros with VAT include





## Seleção Jospier / Jospier grill selection








### Peixes / Fish

<b>Bacalhau assado com alho e azeite DOP, pimento Padrón e batata assada</b> 	24
<i>Roasted codfish with garlic and extra virgin olive oil, padrón pepper and roasted potatoes</i>	
<b>Polvo grelhado, espargos brancos, batata doce salteada e guacamole</b> 	28
<i>Grilled octopus, white asparagus, sautéed sweet potatoes and guacamole</i>	

### Carnes / Meat

<b>Entrecôte New York 250g</b> 	28
<i>Sirloin steak 250g</i>	
<b>Lombo de novilho 200g</b> 	25
<i>Beef tenderloin 200g</i>	
<b>Peito de frango “Label Rouge”</b> 	23
<i>“Label Rouge” chicken breast</i>	

### Guarnições / Side dishes

<b>Salada mix de folhas com tomate cereja e salicórnia</b>  	4
<i>Mix leaves salad with cherry tomato and samphire</i>	
<b>Batatas assadas com alho e tomilho</b>  	4
<i>Roasted baby potatoes with thyme</i>	
<b>Cogumelos frescos salteados</b>  	4
<i>Sautéed fresh mushrooms</i>	
<b>Batata doce frita</b> 	4
<i>Sweet potato French fries</i>	

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